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Press Service,
U. S. D. A.

TRY A SMOKED SHOULDER BUTT OF PORK

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If your family consists of only two to four persons, a smoked boneless shoulder butt is an economical cut to buy, especially at present prices for all pork products. One piece weighs between one and two pounds as a rule, and there is practically no waste.

Broiled canned peaches make an unusual, delicious, relish to go with this meat. Or you might like a hot cider and raisin sauce with it. Cooking directions for both are from the Bureau of Home Economics of the U.S. Department of Agriculture, which also tells how to cook the shoulder butt.

Smoked Boneless Shoulder Butt

Wash the smoked shoulder butt, put it on a rack in a kettle, cover with water, and simmer for about 2 hours, or until tender. Let the meat cool in the broth if it is to be sliced cold.

Broiled Canned Peaches

Drain the sirup from halves of large canned peaches. Place the halves in a shallow baking dish, pit side up, pour over them a small quantity of ~~melted butter, or other fat,~~ and add a very little salt. Broil under a flame or bake in an oven until the peaches are hot through and lightly browned. Serve hot with ham.

Cider and Raisin Sauce

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|-------------------------|-------------------------------|
| 1/4 cup sugar | 1/4 cup seedless raisins |
| 1 tablespoon cornstarch | 4 small pieces stick cinnamon |
| 1/8 teaspoon salt | 8 whole cloves |
| 1 cup cider | |

Mix the sugar, cornstarch, and salt, and add the cider and the raisins. Put in the spices tied up in a piece of cheesecloth. Boil the mixture for about 10 minutes and take out the spices. Serve the sauce hot with ham.

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582-33

REPORT TO THE BOARD OF DIRECTORS
ON THE PROGRESS OF THE WORK

The Board of Directors has received the report of the
management on the progress of the work during the
year. The report shows that the work has been carried
out in accordance with the plan, and that the results
have been satisfactory. The management has made
every effort to improve the efficiency of the work,
and has succeeded in doing so. The results of the
work have been excellent, and the management has
been able to complete the work within the time
allowed.

Summary of the work done during the year

The work done during the year has been as follows:
1. The work has been carried out in accordance with the
plan, and the results have been satisfactory.

Details of the work done during the year

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